

Occupational Requirements – Butcher

Applicants seeking recognition of their qualifications¹ or experience in relation to the Butchering trade will need to demonstrate knowledge and understanding of the occupational requirements listed below.

To be eligible for occupational recognition an applicant must have the minimum years of work experience equal to the full-time equivalent of the nominal term of the training contract for the occupation. For a butcher, the nominal term of the training contract is 36 months, so the minimum years of work experience required is 36 months (3 years).

Successful recognition of qualifications or experience will result in the applicant gaining an **Occupational Certificate as a Butcher**.

Core Workplace Practices

Fundamental expectations for anyone working in a meat industry environment:

- Understanding and application of hygiene and sanitation practices
- Maintain a clean and safe retail work area Adhere to QA, HACCP, WHS, and organisational protocols
- Maintenance and organisation of tools, equipment, and work areas
- Communicate effectively with teams members, suppliers, and customers
- Embrace and implement sustainable work practices Ability to react professionally and effectively in unexpected situations
- Plan and prioritise tasks efficiently

Customer-Focused Skills

Retail and front-of-house competencies:

- Manage visual merchandising aligned with customer preferences
- Provide informed advice on cooking methods, storage, and nutritional aspects of meat
- Engage in direct sales and process financial transactions

¹ Where these qualifications have not been obtained under a training contract (apprenticeship).

Product Handling and Preparation

Technical, hands-on processing abilities:

- Sharpen and use knives proficiently
 - Select, weigh, and package meat products for sale
 - Operate bandsaw safely to break, cut, or slice meat products
 - Produce and sell:
 - Sausages
 - Cured and corned meats
 - Minced and value-added products
 - Primal and specialised cuts
 - Cooked meat products
 - Trim meat to specifications, bone and fillet poultry/ game or for further processing
 - Roll, sew, and net meat
 - Maintain portion control based on specifications
-

Carcase and Product Knowledge

Essential for quality assessment and accurate processing:

- Identify species and various meat cuts
 - Assess quality of carcasses and individual cuts
 - Understand industry structure and cookery methods
 - Apply Meat Standards Australia (MSA) grading system appropriately
-

Stock Management and Sales Operations

Logistical and business-focused skills:

- Receive, store, and manage stock accurately
- Forecast and place stock orders
- Despatch product in line with safety and quality standards
- Monitor meat temperature throughout handling
- Package using manual, vacuum, or automated methods
- Accurately cost and price meat products for sale